

PRIME AT IOPS

FALL-WINTER 2025

CATERING MENU



PRIME
Dining

Curated
by



MAZZONE
HOSPITALITY



518.466.8467



iopscateringteam@cpGPLC.onmicrosoft.com

BREAKFAST



FAST BREAK 7.99

Choice of Two Bakery Items: House Baked Granola Bars, Muffins, or Assorted Bagels. Includes Bottled Water.

MORNING BREAK 8.99

Choice of Two Bakery Items: House Baked Granola Bars, Warm Fresh Cinnamon Buns With Icing, Muffins, or Assorted Bagels. Includes Sliced Fruit Platter and Bottled Water.

PARFAIT PARTY 6.99

Yogurt with Seasonal Berries, Toasted Oats, Coconut, Raisins and Granola. Includes Bottled Water.

SAVORY BREAKFAST TOAST 9.99

(Based on 2 Slices of Toast Per Person) Smashed Avocado, Sliced Hard Boiled Eggs, Crispy Bacon Strips, Feta Cheese, Red Onion, Cherry Tomatoes, Toasted Sourdough and Multigrain Bread. Includes Bottled Water.

SANDWICH BREAK 8.99 [MEAT OPTIONS: + 1]

Assorted Breakfast Sandwiches, Sliced Fruit Platter and Bottled Water.

RISE & SHINE 12.49

Scrambled Eggs, Home Fries, Bagels with Butter and Cream Cheese, Choice of Bacon or Sausage. Includes Bottled Water.

BROAD STREET BAGELS 9.99 TWO DAY NOTICE REQUIRED

Assorted Broad Street Bagels, Butter, Plain Cream Cheese, Two Flavored Cream Cheeses, Assorted Jellies, Peanut Butter. Includes Sliced Fruit Platter, Assorted Bottled Juices and Bottled Water.



BREAKFAST ADDITIONS

[Minimum Quantity: 10]

Can be purchased to accompany a breakfast menu package.

BY THE DOZEN

Bagels with Cream Cheese and Butter	17.99
Fresh Baked Muffins With Butter	17.99
House Baked Scones	23.99
House Baked Granola Bars	17.99
Chef Selected Assorted Pastries	17.99

PER PERSON ACCOMPANIMENTS

(minimum 10 people)

Sliced Seasonal Fresh Fruit Platter	3.99 per person
Fresh Fruit Salad	3.99 per person
Individual Fruit and Yogurt Parfaits <i>with granola on the side</i>	2.49 per person
Oatmeal <i>with brown sugar and cinnamon</i>	3.99 per person

BEVERAGES À LA CARTE

Bottled Juice	2.59 per bottle
Bottled Water	1.49 per bottle
Bottled Soda (20oz)	2.09 per bottle
Box of Coffee [serves 8-10 people] <i>choice of coffee, decaf and hot water/tea</i>	12.99 each



MEZZE

[Minimum Quantity: 10]

FRUIT-TASTIC 4.99

Sliced Fresh Fruit Platter and House-Made Granola Bars.

CHIPS AND DIPS 4.99

House Fried Kettle Chips, Toasted Pita Triangles, Everything But The Bagel Greek Yogurt Dip, Guacamole, Cranberry Whipped Feta Dip With Pistachios.

HUMMUS TRIO 5.99

Traditional Hummus, Citrus-Cranberry Hummus, and Sweet Potato Hummus With Feta and Crispy Sage Leaves. Served with Toasted Pita Triangles and Crudit .

THE GO-TO 5.99

Assorted Cheeses and Sliced Pepperoni Garnished with Berries and Grapes, Served with Crackers.

THE CAPRESE 5.99

Marinated Fresh Mozzarella, Tomato, Fresh Basil, Extra Virgin Olive Oil, Balsamic Glaze, Served with Garlic Herb Crostini.



LUNCH BOXES

[Minimum Quantity: 10]

BOXED LUNCHES

PRIME BOX LUNCH 10.99

Assorted Deli Sandwiches and Wraps, Chips and Saratoga Water.

PRIME DELUXE BOX LUNCH 11.99

Chef's Assorted Gourmet Sandwiches and Wraps, Chips and Saratoga Water.

BENTO BOX 15.99

Chef's Choice Assorted Wraps, Maple Orange Sweet Potato Salad, House Fried Kettle Chips, Jumbo Chocolate Chip Cookie, and Saratoga Water.

PER PERSON ACCOMPANIMENTS

Deli Side Salad (4 oz cup) 1.99

Fresh Baked Cookie 0.99

(Ask for Gluten Free or Other Diet Accommodating Needs)

COLD LUNCH BUFFETS



[All Cold Buffet Menus Include Beverages and Assorted Cookies]

EXECUTIVE DELI BUFFET 13.99

Assorted Whole Deli Sandwiches and Wraps, Chips, and Pickles.

DELUXE DELI BUFFET 16.99

Assorted Whole Gourmet Deli Sandwiches and Wraps, Maple Orange Sweet Potato Salad, Chips, and Pickles.

A LITTLE BIT OF EVERYTHING 18.99

Deconstructed Caesar Salad with Parmesan, Garlic Croutons, Grilled Sliced Chicken, Assorted Petite Sandwiches, and Chef's Choice Seasonal Pasta.



HOT BUFFETS

[Minimum Quantity: 10]

[All Hot Buffet Menus Include Beverages and Assorted Cookies]

FALL/WINTER CLASSICS

Includes Choice of Entrée with Accompanying Starch and Chef's Choice Vegetable (see below for choices)

- Ginger-Cranberry Chicken Breast, Roasted Garlic Sauce. Served with Sage Roasted Potatoes 19.99
- Seared Boneless Pork Chop, Apple and Port Wine Demi. Served with Sweet Potato Mash 19.99
- Maple-Dijon Glazed Salmon, Shaved Fennel Slaw. Served with Butternut and Apple Hash 22.99
- Quinoa and Black Bean Stuffed Poblano Pepper, Corn Salsa. Served with Spanish Rice 17.99

MEXICAN "OLE" STATION 17.49

Includes Chicken, Pulled Pork, Black Beans, Sofrito Rice, Mexican Street Corn, Tomato, Lettuce, Shredded Cheddar, Wraps, Ole Chips, Queso, Guacamole, Salsa, Sour Cream

HOT BUFFETS

CONTINUED

[All Hot Buffet Menus Include Beverages and Assorted Cookies]

CHEF'S WHIM BUFFET 19.99

Chef's Choice Entrée, Starch and Salad

ATHENA KOUZINA 17.99

Chicken, Herbed Tofu, Warm Pita, Feta, Cucumber Tzatziki, Kalamata Olives, Cucumber and Tomato Salad, Lemon and Garlic Herb Steak Fries

ASIAN INSPIRED

Includes Garden Salad, Jasmine Rice Pilaf and Choice of Entrée (see below for choices)

- Mongolian Beef 22.99
- General Tso's Chicken 17.99
- General Tso's Tofu 17.99
- Chicken Tikka Masala 18.99

with cucumber raita and naan bread

THE ITALIANO 18.99

Includes Garden Salad, Bread, Chef's Choice Pasta, and Your Choice of Entrée (see below for choices)

- Chicken Parmesan
- Italian Meatballs
- Eggplant Rollatini

PRIME FAVORITES

Includes Garden Salad, and Choice of Entrée (see below for choices)

- Classic Macaroni and Cheese 14.99
 - Buffalo Chicken Macaroni and Cheese 16.99
 - Chipotle Honey BBQ Pulled Pork Macaroni 16.99
- with Cheese, Ritz Cracker Crumble*

PIZZA

Each Pizza Serves: 4-5

PIZZA PARTY 12.99

Minimum 10. Portion Two Slices Per Person. Includes Cheese and Pepperoni Pizzas, Garden Salad, Assorted Cookies and Beverages.

BY THE PIE

Serves 4-5 people each

CLASSIC CHEESE 14.99

BUFFALO CHICKEN 15.99

Crispy Buffalo Chicken, Marinara, Cheese

MEAT LOVERS 17.99

Bacon, Sausage, Pepperoni, Ham, Marinara, Cheese

BRUSCHETTA 16.99

Tomatoes, Basil Leaves, Balsamic Drizzle, Marinara, Cheese

WHITE BROCCOLI 15.99

Broccoli, Mozzarella, Garlic and Olive Oil

BUILD YOUR OWN 14.99

1.00 For Each Additional Topping

- Pepperoni
- Sausage
- Grilled Chicken
- Crispy Buffalo Chicken
- Mushrooms
- Bell Peppers
- Ham
- Bacon
- Broccoli
- Olives
- Tomatoes
- Onions



PRIME SUSHI

Must Provide 2-Business Days' Notice

FRESH SUSHI MAKI ROLLS 7.99 EACH

*Ordered By the Roll (8 Pieces Per Roll). Minimum 5 Rolls, Total.
Served with Wasabi, Pickled Ginger and Soy Sauce.*

Spicy Kani Roll // Avocado, Cucumber, Spicy Mayo, Kani Crab Salad, Fried Shallots

Philly Roll // Smoked Salmon, Cream Cheese, Avocado

California Roll // Crab Surimi, Avocado, Cucumber

Boston Roll // Shrimp, Cucumber, Sriracha Mayo

Vegetable Maki Roll // Avocado, Cucumber, Cream Cheese, Scallions

Dragon Roll // Shrimp Tempura and Cucumber Topped With Avocado and Sesame Seeds

Double Salmon Roll // Salmon, Avocado, Cucumber, Topped with Smoked Salmon

PRIME POKE BOWLS 12.99 EACH

Minimum 5 Bowls.

Tuna, Purple Sticky Rice, Cucumber, Edamame, Shredded Carrot, Shaved Red Cabbage, Sliced Pineapple, Crispy Shallots, Slivered Scallions, Soy-Ginger Vinaigrette, Spicy Mayonnaise.



ADDITIONS

BUFFET ADDITIONS 39.99

(Serves 10 people per order)

Baked Pasta, Marinara, Red Sauce

Herb Roasted Potatoes

Roasted Garlic Mashed Potatoes

Three Cheese Mac and Cheese

Buffalo Chicken Mac and Cheese 45.99

BBQ Pulled Pork Mac and Cheese 45.99

Chef's Roasted Vegetables

Balsamic Roasted Brussel Sprouts With Pumpkin

Butternut and Apple Hash

Maple Orange Sweet Potato Salad

PER PERSON ACCOMPANIMENTS

Soup of the Day	2.99
Garden Salad	3.99
Chef's Choice Deli Salad	3.99
Fresh Sliced Fruit Platter	3.99
Classic Meat Chili	4.99
Honey Buttered Biscuits dozen	11.99

BEVERAGES

Bottled Water	1.49 each
Bottled Soda or Seltzer	2.09 each
Box of Coffee	12.99

*Choice of coffee, decaf and hot water/tea
(serves 8-10 people)*

WINGS & THINGS

*Sauce Choices: Carolina BBQ,
Buffalo, BBQ, Garlic Parmesan.
Served with Carrots, Celery,
and Bleu Cheese Dip*

25 - 39.99

50 - 69.99

DESSERTS

By the Dozen

- Italian Pastries 23.99
- Cupcakes 23.99
- Assorted Cookies 11.99

CAKES & PIES

Must Provide 3-Business Days' Notice

CAKE FLAVORS

- Chocolate
- Marble
- Yellow
- Red Velvet

Requires Buttercream Frosting

- Carrot
- Almond

FROSTING

- Chocolate Buttercream
- Vanilla Buttercream
- Non-Dairy Whipped Topping

FILLING

- Vanilla Buttercream
- Chocolate Buttercream
- Vanilla Pastry Cream
- Chocolate Pastry Cream
- Chocolate Mousse
- Raspberry Mousse
- Raspberry Preserves
- Strawberry Preserves
- Lemon Mousse
- Cream Cheese
- Mocha Mousse
- Cannoli

SIZING & PRICING

Sheet

Full Sheet = Up to 100 Servings	190
1/2 Sheet = Up to 50 Servings	110

Round

12" Round = Up to 30 Servings	75
10" Round = Up to 18 Servings	55
8" Round = Up to 12 Servings	45

SPECIALTY CAKES (10" ONLY)

-Cheesecake (with topping/flavor)	40 (45)
-Chocolate Flourless	40
-Lemon Ricotta Almond Flourless	40

SEASONAL PIES (10" ONLY)

-Pumpkin, Apple, Brown Butter Pecan, Chocolate Cream	20
-Signature Coconut Cream Pie	40



CUPCAKES

[Minimum Quantity: 12 Per Flavor]

CLASSIC CUPCAKES: 2.50 EACH
DELUXE CUPCAKES: 4.00 EACH

CAKE FLAVORS

- Chocolate
- Almond
- Yellow
- Red Velvet
- Carrot

FROSTING

- Chocolate Buttercream
- Vanilla Buttercream
- Cream Cheese Icing

FILLING (Deluxe Only)

- Vanilla Buttercream
- Chocolate Buttercream
- Vanilla Pastry Cream
- Chocolate Pastry Cream
- Chocolate Mousse
- Mocha Mousse
- Raspberry Mousse
- Raspberry Preserves
- Lemon Mousse
- Cream Cheese
- Non-Dairy Whipped Cream

Must Provide 3-Business Days' Notice



order



PRIME
Catering



today

